

Amendments to the Claims:

This listing of claims will replace all prior versions and listings, of claims in the application:

Listing of Claims:

1. *(Currently Amended)* A method for manufacturing pastas out of gluten-free raw materials, ~~e.g., flour and/or semolina based on corn, rice, millet or barley, or out of starch,~~ wherein the method involves the following steps:
  - a) Generating a ~~raw material~~ dry mixture of the raw material;
  - b) Metering water ~~with a temperature of 30°C to 90°C, in particular 75°C to 85°C~~ into the raw material dry mixture with this raw material in motion, thereby producing a dough ~~or moistened raw material mixture with a water content of 20% to 60%, in particular 38% to 45%;~~
  - c) Metering vapor ~~with an initial vapor temperature of 100°C to 150°C, in particular 100°C to 120°C,~~ into the dough with the dough ~~or moistened raw material~~ in motion;
  - d) Molding the ~~thickly obtained~~ dough into defined dough structures; and
  - e) Drying the molded dough structures into pastas, wherein ~~the mass ratio between the metered water quantity and the metered vapor quantity ranges between 5:1 to 1:1~~ the raw material dry mixture is moved in step b) in a two-screw mixer or a mixing kneader with at least two cooperating working shafts.
2. *(canceled)*
3. *(Currently Amended)* The method according to claim 1, characterized in that the dough is moved in step c) in a mixer, ~~in particular a two-screw mixer.~~
4. *(Currently Amended)* The method according to claim 3, characterized in that in step c), the vapor is metered into the dough during a the vapor exposure time ~~in the mixer during step c), which~~ measures about 10 s to 60 s, ~~preferably 20 s to 30 s.~~
5. *(Currently Amended)* The method according to claim 1, characterized in that the dough ~~moistened raw material mixture~~ is moved in step c) on a conveyor belt; ~~in particular a belt evaporator.~~

6. *(Currently Amended)* The method according to claim 5, characterized in that in step c), the vapor is metered into the dough during the vapor exposure time during step e), which measures 30 s to 5 min.
7. *(Previously presented)* The method according to claim 1, characterized in that at least one additive is metered into the raw material mixture.
8. *(Original)* The method according to claim 7, characterized in that the additive is metered into the raw material dry mixture in step a).
9. *(Original)* The method according to claim 7, characterized in that the additive is metered into the raw material dry mixture in step b).
10. *(Previously presented)* The method according to claim 7, characterized in that at least one monoglyceride or one diglyceride or a hardened fat is used as the additive.
11. *(Currently Amended)* The method according to claim 1, characterized in that the vapor metered in step c) has a working pressure during evaporation of 2 bar to 5 bar.
12. *(Previously presented)* The method according to claim 1, characterized in that vapor is metered in step c) with an initial vapor pressure of 1 bar to 10 bar.
13. *(Currently Amended)* The method according to claim 1, characterized in that ~~the~~ mass ratio of the metered water quantity to the metered vapor quantity ranges from 54:1 to 12:1, most preferably measuring 3:1.
14. - 36. *(Canceled)*
37. *(Currently Amended)* A method for manufacturing fresh pastas out of gluten-free raw materials, e.g., ~~flour and/or semolina based on corn, rice, millet or barley, or out of starch,~~ wherein the method involves the following steps:
  - a) Generating a raw material dry mixture of the raw material;
  - b) Metering water with a temperature of 30°C to 90°C, in particular 75°C to 85°C into the raw material dry mixture with this raw material in motion, thereby producing a dough ~~or moistened~~

~~raw material mixture with a water content of 20% to 60%, in particular 38% to 45%;~~

c) Metering vapor with an initial vapor temperature of 100°C to 150°C, in particular 100°C to 120°C, into the dough with the dough ~~or moistened raw material~~ in motion;

d) Molding the ~~thusly obtained~~ dough into defined dough structures; and

e) Processing the molded dough structures into fresh pastas, ~~wherein the mass ratio between the metered water quantity and the metered vapor quantity ranges between 5:1 to 1:1, wherein the raw material dry mixture is moved in step b) in a two-screw mixer or a mixing kneader with at least two cooperating working shafts.~~

38. (New) The method according to claims 1 or 37, characterized in that the metered water in step b) has a temperature of 30°C to 90°C.

39. (New) The method according to claims 1 or 37, characterized in that the metered water in step b) has a temperature of 75°C to 85°C.

40. (New) The method according to claims 1 or 37, characterized in that the obtained dough in step b) has a water content of 20% to 60%.

41. (New) The method according to claims 1 or 37, characterized in that the obtained dough in step b) has a water content of 38% to 45%.

42. (New) The method according to claims 1 or 37, characterized in that the metered vapor in step c) has an initial vapor temperature of 100°C to 150°C.

43. (New) The method according to claims 1 or 37, characterized in that the metered vapor in step c) has an initial vapor temperature of 100°C to 120°C.

44. (New) The method according to claim 37, characterized in that a mass ratio of the metered water quantity to the metered vapor quantity ranges from 5:1 to 1:1.

45. (New) The method according to claim 13 or 44, characterized in that the mass ratio between the metered water quantity and the metered vapor quantity ranges between 4:1 and 2:1.

46. (New) The method according to claim 13 or 44, characterized in that the mass ratio between the metered water quantity and the metered vapor quantity is 3:1.
47. (New) The method according to claim 3, characterized in that the dough is moved in step c) in a two-screw mixer.
48. (New) The method according to claim 4, characterized in that the vapor exposure time in the mixture during step c) measures 20 s to 30 s.
49. (New) The method according to claim 5, characterized in that the dough is moved in step c) on a belt evaporator.